12 good and Top Simple & Instant cooking Recipes,

12 top fastest and very simple delicious recipes: following are of 12 top quick and easy recipes (Vegetarian & Non Vegetarian) like bread poha, egg in a hole, chili paneer, macaroni ,biryani , matar ke kebab, palao & many more other famous recipes which is most known in the world with important ingredients composition and how to make process into proceeds .

Easily achieved Recipes:

if you want to increase your appetite you are in the correct place. We have delicious recipes and how to make them. If you want to keep your guests happy and impress them with yourself, make me the speed of the message. And learn from us how to make delicious recipes. We have some delicious recipes that will fill your stomach but you will still need to eat more of it.

All of you can make this recipes very easily and comfortably. It is not a difficult task. Ingredients are easily mixed in it.

Here are the 12 best top recipes we make which you also need to try are following.

1. **Biryani**

As you all know, there is a tradition of the biryani in Pakistan and also subcontinent and this is most compulsory part of our tablecloth. The most important ingredients of biryani they are, whole spices, oil ghee, tomato, ground spices, green chili kewra lemon, onion, garlic ginger, dried plums, marinated chicken.

2. **Crispy Fried Chicken Drumsticks Recipe**

Drumsticks have fatty flavors and a delicious from dark meat that is great for frying. This basic fried chicken recipes soaks drumsticks in buttermilk, then dredges them in seasoned flour. They’re pan-fried to perfection in batches, resulting in chicken that’s moist inside and wonderfully crispy on the outside.

The most important ingredients of chicken drumsticks they are,16 chicken drumsticks (or a combination of drumsticks and thighs), 1 ½ cups buttermilk, 1 ½ tablespoons tabasco sauce, 2 teaspoons salt, 2 tablespoons black pepper, divided, 3 cups vegetable oil, for frying,2 cups all purpose flours, 1 teaspoon cayenne pepper.

3. **Rice Kheer Recipe**

Kheer is a popular treat for Pakistani guests that makes the table the most beautiful, and it is not difficult to make it. It is very easy to make. Let's name the things that are involved in making it and tell us the quantity,5 cups milk, full cream, ¼ cup rice (washed), ½ cup sugar, 10-12 raisins, 4 green cardamoms, 10-12 almonds (shredded) blanched.

4. **Macaroni Recipe**

It's something that adults like more than children, and one of the favorite things of children. Everything you need to make it will be in your home and you don't have to go to pick it up. This is something that is popular not only in Pakistan but all over the world. The important ingredients of macaroni they are,250 gm pasta macaroni, 4 tablespoon tomato ketchup, 1 yellow bell pepper,1 red bell pepper, 1 capsicum(green pepper), 2 onion, 2 tablespoon butter, 50 gm cheddar cheese, ½ teaspoon white pepper powder, 1 teaspoon chili powder, salt as required, ¼ cups corn.

5. **Matar Ke Kebab Recipe**

This is, in my opinion, the most popular thing in the world, eaten not only by the rich but also by the poor. It can be made very easily by every household.it requires a little more meat, etc. it can be made in a very good way, which is as good as it is delicious. The most important ingredients of matar ke kebab they are, 500 gms spinach(squeezed), blanched, 500 gms peas, boiled, 2 green chilies, chopped, 1 tbsp ginger, chopped, to taste salt, ¼ tsp black pepper, powered, 2 bread slices, grated, chickpea flour (gram flour), to dust kebabs, oil, to pan fry.

6. **Chicken palao**

One of the best recipes that can be prepared by mixing meat and rice is the Hyderabad and Faisalabad thing of Karachi that everyone can enjoy.is it up to you how you want to eat it, whether you want to spice it up or make it non spice, it's up to you how to make it and eat it.There is a great thing that is easily made.it is not difficult to make and eat like you.it will be a much fun as you mixed all ingredients.

Here are some of the ones I found to be interesting: ingredients are follows, 900 gm chicken,3 inches ginger,5 cloves garlic,6 leaf bay leaf, 8 green cardamom, 1 teaspoon powdered cinnamon, ½ teaspoon turmeric, 1 teaspoon red chili powder, 7 green chilies, 6 star anise, 6 clove, 4 tablespoon yoghurt, 3 cups basmati rice, 2 sliced onion, 1 teaspoon garam masala powder, salt as required, 5 cup water.